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## PACIFIC FLEET IS DOING FAIR

## DRIFTERS MAKE "KLONDIKE" TRIPS

News with regard to the movement of the various vessels of the codfish fleet, and the success they are meeting with, has begun to filter out of the little travelled sections of Bering Sea and the North Pacific ocean, which they frequent.

Owing to the intense rivalry among the out-fitting firms this year the fleet left at an extremely early date and as the vessels had a quick passage north, most of them had to lay up in convenient harbors until it was possible to get into Bering Sea.

The first vessel to get into Bering Sea was the sch. Charles R. Wilson which arrived in Dublin bay on April 17. Finding no fish here, she moved on to Slime Bank, but the weather was so bad that she had but three fishing days from then until May 1. In the meantime she had been joined by the schs. Galilee, City of Papete, Glendale, Otilie Fjord, Azalea Fanny Dutar, Portuna and Wawona.

According to advices received from the sch. Azalea, under date of May 12 the fleet was still on Slime Bank, and was having fair success. The Azalea's men got 5000 one day and 3500 the next, and the others were doing well.

As the fleet was at anchor on Slime Bank on May 18, with its dories out, a southeast gale suddenly sprang up and four fishermen belonging to the Fanny Dutar were unable to get back to their vessel. Two were later on picked up in False Pass by the power boat Kenmore of the Pacific American Fisheries fleet, but the fate of the others is still in doubt.

The following schooners are operating on the island grounds in the North power boat Kenmore of the Pacific A., Vega, Sequoia and Albert Myer. The latter vessel was observed on the Shumagin bank in April, and as she later in the month came into Los Harbor, Akun island, with the object of getting one or two anchors from the wrecked cannery ship Paramita, to replace two she had lost, it is probable that she found, as other vessels have done, that the bottom on this bank is very foul.—Pacific Fisherman

### Fertilizer Plant To Be Rebuilt.

Reconstruction work on the plant of the Pacific Products Company, of Port Townsend, Wash., which was partially destroyed by fire early in June, is nearly completed and the manufacture of fertilizer will be resumed in July. A Wannenwetsch system rendering machine has been purchased through A. M. Thomas, of Port Townsend, Pacific Coast representative of C. H. A. Wannenwetsch & Co., and will be installed in the plant. Negotiations are under way for obtaining more land adjoining the present site and it is the intention of the company to increase the present capacity. So far only dogfish have been worked up at the plant, but later on it is the intention of the company to utilize kelp in the manufacture of fertilizer and other products.

## LONG LINING PROVES NO GOOD

After the halibut steamer Roman had made three trips as a long-line fisherman, its owners decided that this form of fishing was not profitable. On her third trip she was out 17 days, and caught only 15,000 pounds of halibut, all fishing having been done in Hecate Straits. She fished a total of 12 days. On her return to port, on June 19, the owners of the vessel, the Columbia Cold Storage Co., signed up with the Halibut Fishermen's Union and refitted the steamer with dories.

### Portland Fishing News.

Two fishing schooners engaged in swordfishing arrived Tuesday forenoon for repairs. They were the Albert D. Willard and the Kate L. Palmer, and both crafts came from Boston, where they had landed fares. The crew of the Palmer report poor luck in swordfishing, practically all of their trips, with the exception of the first one, being exceedingly small. The schooner generally struck Boston when the market was low. The Albert D. Willard, however, has been doing great work and has been bringing in good sized fares every trip and getting good money also.

### Caplin at Placentia.

Prospects of the fishery at Placentia are none too bright, but there is plenty of caplin for bait. Eleven traps are out and 140 dories and skiffs with 12 boats are fishing. One schooner has returned from the grounds. The total catch is 1420 quintals, with 720 for last week. If the present dogfish pest should cease and squid appear in sufficient quantities for bait, the voyage may be an average one.

### Depleting the Bank.

The halibut banks on the west coast of Vancouver Island have not been very productive of late. It is roughly two years since these banks were invaded by the Victoria fishermen, and the fact that the beds are now depleted points to action on the part of poachers. Northern waters are now sought by the halibut fishermen.—Canadian Fisherman.

### Halibut Cold Storage Plant To Be Built.

In accordance with instructions he received from the Seattle port commission July 2, Chief Engineer Paul P. Whitman of the port of Seattle, will prepare specifications for a temporary cold storage plant on the East Waterway turning basin, with a capacity of 2,000,000 pounds of fish and equipped to furnish the halibut fleet with 100 tons of ice a day. The structure and equipment will cost approximately \$60,000.

The port commission issued the necessary order for the plans after Whitman had reported in favor of a temporary structure for the site mentioned. The building will adjoin the huge apple cold storage warehouse to be erected on the south side of the turning basin.

### New Halibut Steamer On the Way.

The new steamer, Onward Ho, which the British Columbia Packers Association is bringing out from England to engage in the British Columbia halibut fisheries, was expected to arrive at New Westminster about July 20. She is at present fitted with coal burning furnaces, but immediately upon her arrival she will be fitted with oil burners so as to enable her to use liquid fuel.

### Alliance Fishing Co. Quits.

A voluntary winding up order has been taken out by the Alliance Fishing Company, of Victoria, B. C., which owns the two fishing vessels, Alliance No. 1 and Alliance No. 2. G. L. Barber, of Victoria, has been appointed by the court as provisional liquidator.

### ORIGIN OF THE SHAD.

In the woods of Keewadin, it is said, there once roamed a very discontented porcupine. He was forever fretting. He complained that everything was going wrong, until he got to be such a great nuisance that the Great Spirit, getting tired of his grumbling, said to him: "You and the world I have made don't seem to fit. One or the other must be wrong. It is much easier to change you. You don't like the trees, you are unhappy on the ground and think everything is upside down, so I'll turn you inside out and put you in the water." And this was the origin of the shad.—Nautical Gazette.

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### Labrador Fishing News.

Battle Harbor—Light southwest wind, clear heavy open ice, distant; fish scarce.

Venison Island—Light southwest clear, heavy, open, distant.

American Tickle—Light southwest clear, light, close-packed, distant.

Domino—Strong southwest clear cloudy.

Grady—Strong south, cloudy. Loose ice.

Indian Harbor—Fresh southwest, clear, heavy close-packed distant.

Holton—Fresh south, cloudy, heavy close-packed everywhere.

## OPTIMISTIC AT SAN FRANCISCO

The Pacific Fisherman says: The arrival of two cargoes, aggregating 282,000 codfish, has given

San Francisco market an abundant supply for all nearby requirements and there will probably be considerable codfish on hand when the fishing fleet returns. The local market is very quiet, having fallen in the usual summer rut, and the trade is looking to outside markets for outlet, even for the moderate shipments brought down during spring. The invasion of other markets has been fairly successful for a time of year, as there is not only fair amount of codfish moving to East, but a satisfactory movement also reported to foreign countries.

Nothing has been heard lately as conditions at the Alaska stations, the mail from Alaska has been delayed, but the local companies expect to advise within a few days.

Alfred Greenbaum, of the Alaska Codfish Company, says: "Our schooner Allen A. returned to San Francisco May 28, with a capacity load of 30,000 codfish, which is more than sufficient for all demands until we receive additional supplies. This vessel was again dispatched for the Alaska stations June 20, carrying a capacity load of trading and fishing supplies. We are experiencing the dullness at this time of year, and we had to depend on the home markets entirely, we would be able to supply the entire Pacific Coast for next five months without any real shortage. We are not depending entirely on Pacific Coast business, however, but have a foreign trade which enables us to keep busy and to about the limited demand we now at home. Considering the prices of codfish on both sides of the Atlantic, our prices here range higher than elsewhere at places of production. Some dealers, however, forget that high prices for codfish are less frequent than low prices, and not consider it of sufficient import to maintain a standard of prices parity with that held by large producers on the Atlantic. When one considers the risk of navigation in business and the perishable nature of the commodity, it should be economically, to maintain prices in accordance with market values. The short-sighted policy of some dealers leads to a scrap, such dealers not using common sense. The last two years fighting for higher and cutting prices was cashing but under modern business conditions it is prudent to follow the more along reasonable, legitimate and full lines."

### Fishing Fleet Movements.

Schs. A. Platt Andrew, Annie Parker and Sylvania arrived at San Francisco so Monday and sch. Mary F. called from there on the same day. Sch. Kineo arrived at Livermore Monday and cleared.



# ANOTHER SALT BANKER HOME

Little Mackerel Schooner  
Freedom Out Four Hours  
and Crew Share \$45.

Sch. Athlete, another of the salt  
bankers, is at home after a four  
months' trip, hailing for 235,000 pounds  
salt cod.

Sch. Pauline, Capt. Nels Larson,  
from Georges handliners, has 18,000  
pounds salt cod and 1000 pounds  
fresh halibut. The Pauline came in  
with her maintopmast broken, which  
was carried away on Georges recently.  
From Boston sch. Mary DeCosta  
brought down 80,000 pounds fresh  
fish to split.

The fleet of steamers out in Ips-  
wich bay yesterday struck a mixture  
of herring, mackerel and pollock.

Sch. Freedom, Capt. Peter Willett,  
made a nice haul of tinkers off Sal-  
ages, Rockport, yesterday. The  
sch. left here shortly before noon and  
was back again at 4 o'clock with 50  
barrels of tinkers, which sold to the  
Worcester Fresh Fish Company. As  
result of their four hours work, the  
crew each shared \$45.

Herring taken yesterday was of the  
very largest size and sold for bait.

Sch. Victor, Capt. John F. Yautier,  
which arrived yesterday noon, had 2000  
pounds of large and medium fresh mackerel and  
50 barrels salt. The fresh ones sold  
Larkin & Tarr at the Fort.

Sch. Monarch, Capt. John Seavey,  
in seining, also arrived yesterday  
afternoon with a 192-barrel fare of salt  
mackerel.

## Today's Arrivals and Receipts.

The arrivals and receipts in detail

Sch. Athlete, salt trawl banking,  
100 lbs. salt cod.

Sch. Pauline, Georges handliners,  
100 lbs. salt cod, 1000 lbs. fresh  
halibut.

Sch. Mary DeCosta, via Boston, 80,  
000 lbs. fresh fish.

Sch. Independence II, seining, 25 bbls.  
large fresh herring.

Sch. Lydia, seining, 82 bbls. large  
fresh herring.

Sch. Victor, seining, 2000 large and  
medium fresh mackerel, 150 bbls. salt  
mackerel.

Sch. Monarch, seining, 192 bbls. salt  
mackerel.

Sch. Freedom, seining, 50 bbls. fresh  
mackerel.

Sch. Bessie A., seining, 40 bbls. large  
fresh herring.

Sch. Water Witch, seining.

Sch. Mary J. Beale, via Boston.

Sch. Laura Enos, shore, 6830 lbs.

Sch. Olivia Sears, shore, 6285 lbs.

Sch. Minnie, shore, 2970 lbs. fresh  
fish.

## Vessels Sailed.

Hattie A. Heckman, drifting.

Leonora Silveira, haddocking.

Russell, haddocking.

June, haddocking.

James W. Parker, shacking.

Arethusa, shacking.

Avalon, halibuting.

## TODAY'S FISH MARKET.

### Salt Fish.

Handline Georges codfish, large  
\$5 per cwt.; medium, \$4.25; snappers,  
\$3.00.

Georges halibut, codfish, large, \$5;  
medium, \$4.25.

Eastern halibut codfish, large,  
\$4.25; medium, \$3.75; snappers, \$3.

Salt trawl bank codfish, large, \$4;  
medium, \$3.50.

Salt drift codfish, large, \$4.50; medi-  
um, \$4.

Cusk, large, \$3; medium, \$2; snap-  
pers, \$1.50.

Haddock, \$2.50.

Hake, \$1.80.

Pollock, \$1.75.

Flitched halibut, 8 1-2c, 6c and 3c  
per lb.

Cape Shore salt mackerel, \$9 per  
bbl.

Salt tinker mackerel, \$9 per bbl.

### Fresh Fish.

Splitting prices:

Haddock, \$1.10 per cwt.

Western cod, large, \$2.40; medium,  
\$2; snappers, 75c.

Eastern cod, large, \$2.15; medium,  
\$1.85; snappers, 75c.

Drift cod, large, \$2.40; medium, \$2;  
All codfish, not gilled, 10c per 100  
pounds less than above.

Hake, \$1.30.

Cusk, large, \$1.65; medium, \$1.20;  
snappers, 50c.

Pollock, \$1.10.

Small pollock, 75c per bbl.

Fresh halibut 9 1/2c per lb. for white  
and 7c for gray.

Large shore herring, \$3 per bbl. for  
bait; \$2 to freezer; \$1.75 to salt.

Fresh mackerel, 25c each for large,  
18c for medium, \$2.35 per cwt.; for  
tinkers.

Fresh shad, \$2.50 per bbl.

Fresh bluebacks, \$2.50 per bbl. for  
bait; \$1.50 to salt and freeze; 60c per  
bbl. for oil.

Whiting, 60c per bbl.

# WILL BUILD A FISH STEAMER

Owen Lantz & Company have con-  
tracted to build a new fishing steamer  
for Capt. George F. Woodman of  
Newburyport. The lines and model  
are from designs of Nestor Thurlow  
and Mr. Marsh and the craft will be  
up-to-date in every way.

### Hauled Lot of Fish.

"Bill" Coombs, a handcart hauler at  
the new State pier in South Boston,  
claims to be a record-beater at hauling  
carts and has issued a verbal chal-  
lenge to the world in general to this  
effect. Wednesday was some day at  
the pier, some 1,500,000 pounds of fish  
being handled and all the cart haulers  
were called on to do some heavy work.

"Bill's" share of the day's labor  
consisted in hauling 49 cartloads of  
fish. Each cartload weighing about 1000  
pounds, Bill figures he hauled a total  
weight of 49,000 pounds yesterday.  
"There aint another feller on the  
pier that can haul so many carts full  
of fish," says Bill.

# HAS HALIBUT FARE AT BOSTON

Sch. Georgia From Georges  
Hails For 20,000 Pounds  
New Fish.

Light receipts prevailed at the Bos-  
ton fish pier this morning as far as  
groundfish was concerned, only one  
fare arriving. There was plenty of  
swordfish in, however, together with  
trips of fresh mackerel and one of  
halibut.

The latter fare was brought in by  
sch. Georgia, Capt. John G. Stream  
who hails for 20,000 pounds besides  
9000 pounds salt cod and 2000 pounds  
fresh fish.

Swordfish fare were schs. Eliza A.  
Benner, 61; Mertis H. Perry, 64; Mary  
J. Beale, 28; Yankee, 96.

Trade in mackerel was good, large  
and medium fish keeping up well while  
tinkers sold at four cents a pound.

Quotations, wholesale, were \$1.90 a  
hundred pounds for haddock, \$2.75 to  
\$3 for large cod, \$1.60 to \$1.80 for mar-  
ket cod, \$2 for hake, \$1.40 for pollock,  
10 3-5 cents a pound for swordfish and  
25 cents each for large, eight cents for  
medium fresh mackerel.

### Boston Arrivals and Receipts.

The arrivals and receipts in detail  
are:

Sch. Mary J. Beale, 28 swordfish.

Sch. Georgia, 2000 fresh fish, 9000  
salt cod, 20,000 halibut.

Sch. Pinta, 65000 large and medium  
fresh mackerel, 14,000 lbs. fresh tinker  
mackerel.

Str. Lois H. Corkum, 1000 large and  
medium fresh mackerel, 10,000 lbs.  
fresh tinker mackerel, 39 bbls. salt  
mackerel.

Str. Bonita, 1300 large and medium  
fresh mackerel, 5800 lbs fresh tinker  
mackerel.

Sch. Yankee, 96 swordfish.

Sch. Elizer A. Benner, 64 swordfish.

Sch. Mertis H. Perry, 64 swordfish.

Sch. Gertrude DeCosta, 26,000 had-  
dock, 1100 hake, 12,000 pollock.

Haddock, \$1.90 per cwt. large cod,  
\$2.75 to \$3; market cod, \$1.60 to \$1.80;  
hake, \$2; pollock, \$1.40; swordfish,  
10 3-5 cents per lb.; fresh mackerel, 25  
cents each for large, 8 cents for me-  
dium, 4 cents per lb. for tinkers.

### The Last of the Old Pacific Whalers.

News was received on July 4, that  
the old whaling bark Gayhead, George  
W. Porter, master, had piled upon the  
rocks in Castle Bay, a small bay on the  
southern shore of Chignik Bay, Alaska,  
and was a total loss. The captain and  
crew of 30 men were saved. About  
\$20,000 worth of sperm oil was lost.  
The bark left San Francisco last Octo-  
ber on a sperm whaling cruise, and had  
just gone north to engage in hunting  
right whales for bone. The Gayhead  
was the last of the one-time important  
Pacific deep-sea whaling fleet engaged  
in actual whaling, the small remnant of  
the fleet being either engaged in trad-  
ing or tied up in Oakland Creek.—Pac-  
ific Fisherman.

# SCH. AGNES RAN INTO THE ICE

Flitched Halibuter Agnes  
Puts Into Harbor Grace,  
N. F. Leaking Badly.

Sch. Agnes, Capt. Daniel Marr, one  
of the flitched halibut fleet is at Har-  
bor Grace, N. F., leaking considerably  
and will have to go on the slip.

A message was received by her own-  
ers this morning to that effect. De-  
tails were lacking other than to state  
that the craft had run into the ice  
which damaged her to such an extent  
that repairs will have to be made be-  
fore resuming fishing.

# PACIFIC HALIBUT CRAFTS DO POOR

On June 30 the halibut industry  
closed another disastrous (from a  
financial standpoint) month. The in-  
dependent schooners brought in the  
largest quantity they ever delivered  
in Seattle, with the exception of in  
May, 1913, in any one previous month.  
The company vessels also brought in  
the largest catch since August, 1913.  
No boxed fish were received from  
Alaska in June. The total receipts  
for the month from the independent  
schooners and the company vessels  
exceeds that of every other month  
since the beginning of 1913, with the  
exception of the month of May, 1913,  
while the grand total of receipts, in-  
cluding boxed fish, during the same  
period has been exceeded only in the  
months of May and August in 1913.

As stated in previous issues, it is  
very evident that there can be no  
permanent improvement in the fish-  
ery unless the market for halibut is  
extended considerably or the output  
materially decreased. It is probable  
that the cold storage plants will ab-  
sorb part of the catch from now on,  
but most of them are chary of load-  
ing up with halibut after their disas-  
trous experience in trying to sell this  
product last winter.

A few more of the vessels have  
withdrawn for a time, while several  
purse seiners which took up the fish-  
ery for a few months have gone back  
to their regular occupation. A num-  
ber of the vessels remained in port  
much beyond the usual time during  
the latter part of June under the ex-  
pectation that the United States  
Coast and Geodetic Survey would  
charter their boats for use in survey  
work during the summer, but were  
disappointed, as the Survey chartered  
but one vessel, and that a tug.



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# SAVED TWO IN CRIPPLED YACHT

The gasoline steamer Lois H. Corkum of this port arrived at Portland on Tuesday evening with a fare of 42 barrels of salt mackerel, which were not taken out. The skipper, who evidently has an eye for the main chance, made a good day's work on Tuesday as in addition to the catch above mentioned he towed in here a dismayed sloop yacht which he picked up off Cape Porpoise. The yacht, which is a frail looking open boat about 20 feet in length, belongs to a Beverly, Mass., man, who with a friend were caught out in the squall of Tuesday the mast snapping off close to the deck, leaving the men in great peril. The Corkum coming along just then a contract was made with the skipper to tow the little boat to Portland for the sum of \$150. On arrival at Portland, the sloop was taken to the M. D. Thompson shop on Long wharf, where a new mast will be installed.

# LUNENBURGERS DOING POORLY

A large number of Lunenburg Bankers arrived at St. John's, N. F., during the past few days from Grand Banks, and report fish scarce. Several propose proceeding to Labrador waters trying their fortune there. Reports respecting the fishery around that city and seaboard are scarcely better. The outlook for a large catch this season is very depressing.

## Some More Good Stocks.

Two more good stocks made by the fresh drifters are those of sch. Lucinda I. Lowell, Capt. Oscar Lyons, of the Gorton-Pew Fisheries Company fleet, which stocked \$1049.53 in one week's fishing. The high line share from this stock was \$47.90, and the cook's share was \$70. The other good stock was made by sch. Hattie A. Heckman, Capt. Stillson Hipson, one of the M. Walen and Son's fleet. This vessel stocked \$1103.29 on a week's trip.

Sch. Fannie A. Smith, Capt. Wallace Walker of the Gorton-Pew Fisheries Company fleet, stocked \$1843 from her recent selling trip, from which the crew shared \$32.52.

Sch. Imperator, Capt. Wesley Farmer of the Davis Brothers' fleet, stocked \$2070 from her recent trip of salt mackerel. The crew shared \$29.50.

## Look for Reorganization.

It is stated on excellent authority that the British Columbia Fisheries Ltd., will reorganize on August 1. The new management will consist of Grier Starratt, late of the Canadian Fish & Cold Storage Co., of Prince Rupert (in an advisory capacity), and W. S. Sanderson, late of the Standard Fisheries Ltd. of Vancouver. It

is stated that Mr. Sanderson has induced the bondholders to put up a large sum of money to carry on the business of the company, and has put in some money of his own. Mr. Sanderson was formerly operator of trawlers in the old country. The new organization will operate only in the halibut business for the present, using Vancouver as its headquarters. The plant on Queen Charlotte Islands, will not be put into use at least during 1914. The company is now arranging a fishing cruise for its steamers Triumph and Canada.

# IPSWICH BAY FULL OF FISH

Says the Newburyport News of Thursday:

"Never in my experience has the bay been so full of fish as this summer," said a well known fisherman, "but it is next to impossible to get a net around them.

"All of the fish are wild. You get a look at a big school of pollock or mackerel and 'set,' but before you can get around them they have sunk to come up to the surface a long distance away.

"But for this the fishermen would have had good business, for there has been plenty of them."

The Joppaite came in to port last evening from the Isles of Shoals with her seine badly torn by being caught on the rocks.

## RECOMMENDS WHALE MEAT.

American Consul General at Vancouver Says It Is Palatable.

As a means of reducing the high cost of living, E. E. Mansfield, American consul general at Vancouver, B. C., suggested in an official report to the State Department the use of whale meat. The use of whale meat, he said, will build up an important industry, as the supply is obtainable in unlimited quantities. The meat, he said, is palatable and healthful.

Mr. Mansfield suggested that the salmon canneries of the Pacific coast might add the business of canning whale meat when the salmon catch has been canned. Mr. Mansfield did not recommend any method by which the people can be compelled to buy and eat it.

# PURE FOOD HEAD SAYS, "EAT FISH"

That the American people do not fully understand the possibilities of fish as a food, and that in this respect we are far behind the people of Europe and Asia, is the belief expressed by Dr. M. E. Pennington, successor of Dr. Wiley as head of the Pure Food Department at Washington, visiting the new Boston Fish Pier at South Boston.

"The decrease in the supply of meat and other foods, and the consequent rise in the price of these commodities," he said, "is constantly calling attention to the sea and its products, which do not require the expense of raising. I believe that the education of the American people in regard to the fisheries, fish, and how to prepare them, would go a long way toward solving the high cost of living problem.

"If some such campaign as has been so successfully waged in Germany, where the Government co-operated with the fish dealers to educate the public by means of moving pictures, pamphlets and personal instruction, in the methods of catching and preparing fish, could be inaugurated here, I am sure that the result would in time be the same. Today Germany is unable to produce all the sea food required for home consumption and qualities are imported.

It is the foreign population of this country which forms the fish-eating population. They understand fish better and know how to prepare it for the table much better than the average American housewife.

"By taking advantage of the fluctuations of fish prices the housewife should be able, by skillful trading with her fish dealer, to cut her food bill considerably. Fish of all kinds has a high food value."

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## Bait Report.

Musquodoboit Harbor, July 22—One and one-half barrels herring Eastern Passage; one hundred and fifty barrels herring Owl's Head; eighty-three barrels herring Jeddore. L'Ardoise, July 22—Landed bait Rockdale, nine barrels; L'Ardoise, none; Lower L'Ardoise, none.

Canso, July 22—Queensport thirty barrels herring; Half Island Cove, twelve barrels; Larry's River, twenty-five barrels; Charles Cove, ten barrels; Canso ten barrels; none in freezer; Cole Harbor, hundred herring to boat; Port Felix, seven hundred; White Head, two hundred per boat; Goldboro, none.

Sherbrooke, July 22—No bait taken at Port Beckerton, Fisherman's Harbor, Wine Harbor, Liscomb or Marie Joseph.

Queensport, July 22—About thirty barrels herring today.

Tangier, July 22—Ten barrels herring taken at Mushaboom, twenty-five barrels at Spry Bay and Spry Harbor, ten barrels at Popes Harbor, fifteen barrels at Tangier enough for local supply.

Lardoise, July 22—Landed bait Rockdale, thirty barrels, Lardoise none. Lower Lardoise, none.

Digby, July 22—Ten barrels bait Little River, twenty-five Tidville.

Yarmouth, July 22—Five barrels bait at Pubnico, six barrels at Wedgeport none at Tusket Islands and Yarmouth.

Lockport, June 22.—Only five barrels this morning, plenty in cold storage.

## Salt Mackerel Sales.

The salt mackerel fare of sch. Monarch sold to George Perkins & Son at \$9.25 per barrel, packed.

The salt mackerel fare of steamer Lois H. Corkum, comprising 39 barrels, sold to the Knowles, Freeman Fish Company in Boston yesterday. The price paid was about \$9.50 a barrel it was stated this morning.

# FISH DELICIOUS AS SUMMER FOOD

"Fish as a summer food is much to be preferred to meat and even to vegetables," said chief chef H. H. of the Hotel Copley-plaza, who at the new Boston Fish Pier, in Boston, this morning, "and I do understand why the American and housewives have not sooner realized the vast possibilities of seafood. Cheap, tasty and healthful, fish as a summer diet cannot be excelled.

"The average woman, and indeed average American cook is apt to think that fish can only be served hot. It is not true, although even hot fish is one of the best diets for summer. Any kind of fish, swordfish, mackerel, halibut, salmon, haddock cod—any that swims in brief—may be turned into a delicious cold dish.

"For example, there is fish in Russian style—cut into a pan round of small onions, new carrots, pick a little butter, white wine and parsley chopped, but not too fine. Season with pulverized bay leaves, the salt and a little red pepper and pepper. (When this mixture is sufficiently cooked put the fish (which ways must be cut in fillets, with bone and skin removed) into a pan, and braise it from six to 10 minutes, according to size. When take the fish out and mix the (which should be thick with this mixture, and you will have a delicious refreshing summer dish.

"Again there is fish a la Catalana, a Mexican dish—braise your fish in the same manner as before, sliced onions, green and red pepper, peeled tomatoes and chopped parsley. When cold mix with mayonnaise. This should be served in lettuce.

"For fish de Soto, braise the fish with white wine, chopped green and red peppers, parsley, chopped tomatoes and tarragon. Cold mix the stock with mayonnaise, a little catchup, mashed red peppers and chopped chervil. Cover the fish with this and decorate the top with slices of lobsters and green and peppers.

"Another style, known as fish a la Mirabeau is also prepared by braising the fish with white wine, with tomatoes, fine, tomato puree, chopped parsley and tarragon. When cold finish with mayonnaise, chopped chervil, mashed red peppers and served sliced tomatoes.

"Fish a la Mirabeau is also prepared by braising the fish with vegetables, with mayonnaise, the fish with the stock and served round slices of hard-boiled eggs, of anchovies and stuffed olives.

"Cut into small pieces and with highly seasoned mayonnaise, capers, served on lettuce with boiled eggs, cold fish of any kind a wonderful salad. It is not necessary to have all the vegetables mentioned. Fish mixes with almost any vegetable, but is especially tasty in combination with those I have spoken of."